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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

Proceeding	86533628
Applicant	Tyson Foods, Inc.
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Submission	Appeal Brief
Attachments	Appeal.pdf(1145820 bytes) Exhibit A.pdf(545919 bytes) Exhibit B.pdf(893151 bytes) Exhibit C.pdf(1794716 bytes) Exhibit D.pdf(488161 bytes) Exhibit E.pdf(416353 bytes) Exhibit F.pdf(905231 bytes) Exhibit G.pdf(394037 bytes)
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Date	04/07/2016

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD**

Applicant: Tyson Foods, Inc.)	
)	Law Office: 114
Serial No.: 86/533,628)	
)	Trademark Attorney: Brittney L. Cogan
Filed: February 12, 2015)	
)	
Mark: RED LABEL)	

Commissioner for Trademarks
PO Box 1451
Alexandria, Virginia 22313-1451

**EX PARTE APPEAL
APPEAL BRIEF FOR APPLICANT**

INDEX OF CASES

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INTRODUCTION

Tyson Foods, Inc. (hereinafter, “Applicant”), pursuant to a Notice of Appeal filed with the Trademark Trial and Appeal Board on April 7, 2016, appeals the Examining Attorney’s final decision to refuse registration of the above mark sent November 12, 2015. For the reasons set forth below, Applicant’s mark does not create a likelihood of confusion with respect to the mark cited by the Examining Attorney. Accordingly, Applicant respectfully requests that the Trademark Trial and Appeal Board reverse the decision of the Examining Attorney.

STATEMENT OF FACTS

1. Applicant seeks to register the mark RED LABEL for chicken for sale to foodservice institutions in International Class 029 (“Applicant’s Mark”). The present application was filed as a use-based application on February 12, 2015.

2. In an Office Action dated May 15, 2015, the Examining Attorney refused registration of Applicant’s Mark under Section 2(d), 15 U.S.C. §1052(d), on the basis that Applicant’s Mark creates a likelihood of confusion with respect to U.S. Trademark Reg. No. 4,412,555 for RED LABEL for frozen fish and seafood in International Class 029 (owned by Ruggiero Sea Food, Inc.) (the “Cited Registration”). The Examining Attorney stated that a likelihood of confusion would exist between Applicant’s Mark and the mark of the Cited Registration because of the similarity of the marks and the similarity of the goods and trade channels. The Examining Attorney cited several Internet printouts in connection with her refusal. The Examining Attorney also noted that Applicant had made an unnecessary 2(f) claim

of acquired distinctiveness “because the mark appears to be inherently distinctive and is eligible for registration on the Principal Register without proof of acquired distinctiveness.”

3. Applicant filed a response to the May 15, 2015 Office Action on November 4, 2015. In its response, Applicant requested that the application be amended to withdraw the claim of acquired distinctiveness. Applicant also argued that there is not a likelihood of confusion between Applicant’s Mark and the mark of the Cited Registration. For example, Applicant argued that the Examining Attorney’s evidence that the same entity commonly manufactures, produces, and/or provides the relevant goods and markets the goods under the same mark is misplaced. Applicant showed that the Internet evidence relied on by the Examining Attorney was for private label brands of retailers for products that are sold directly to consumers in discount retail chains. Applicant further argued that foodservice institutions are sophisticated purchasers which would exercise a high degree of care when purchasing goods. Finally, Applicant argued that RED LABEL was not being used as the name of either company, but rather was being used to suggest a particular grade or quality of product.

4. In a Final Office Action dated November 12, 2015, the Examining Attorney removed from the record the Section 2(f) claim of acquired distinctiveness and made final her previous decision to refuse registration based upon Section 2(d). The Examining Attorney maintained the position that Applicant’s Mark and the mark of the Cited Registration are confusingly similar. The Examining Attorney attached additional third-party website evidence to demonstrate “that [A]pplicant’s goods and registrant’s goods are commonly provided/sold by the same entity, under the same brand, within the ‘foodservice’ industry to ‘foodservice institutions,’ which includes restaurants.” Additionally, the Examining Attorney stated that “[t]he fact that purchasers are sophisticated or knowledgeable in a particular field does not necessarily mean that

they are sophisticated or knowledgeable in the field of trademarks or immune from source confusion.” The Examining Attorney made note that if the marks are identical or virtually identical then the relationship between the relevant goods need not be as close to support a likelihood of confusion finding. Finally, the Examining Attorney noted “that where evidence shows that the goods at issue have complementary uses, and thus are often used together or otherwise purchased by the same purchasers for the same or related purposes, such goods have generally been found to be sufficiently related such that confusion would be likely if they were marketed under the same or similar marks.”

5. Applicant has filed this appeal in response to the Examining Attorney’s final refusal to allow registration of Applicant’s Mark.

ARGUMENT

I. Foodservice institution purchasers are sophisticated purchasers and use great care when purchasing goods.

Applicant’s Mark is not likely to be confused with the mark of the Cited Registration because the sophistication of the relevant purchasers negates a finding of a likelihood of confusion. The Examining Attorney did not give enough weight to this factor in making the Section 2(d) refusal.

Applicant’s Mark is for chicken for sale to foodservice institutions. Applicant does not disagree with the Examining Attorney that the mark of the Cited Registration covers frozen fish and seafood for sale to foodservice institutions. However, the fact that Applicant’s Mark is limited to foodservice institutions limits the relevant class of purchasers in this case to foodservice institutions. Since foodservice institution purchasers are recognized to be more sophisticated and use greater care in making purchasing decisions than, for example, grocery store consumers, this factor weighs against a finding of a likelihood of confusion in this case.

There is no mechanical test for determining likelihood of confusion and “each case must be decided on its own facts.” *Application of E.I. DuPont DeNemours & Co.*, 476 F.2d 1357, 1361, 177 U.S.P.Q. 563 (C.C.P.A. 1973); TMEP §1207.01. In some cases, a determination that there is no likelihood of confusion may be appropriate, even when the marks are identical and the goods or services are related, in view of other relevant factors. TMEP §1207.01. The sophistication of the purchasers to whom sales are made must be considered when analyzing the likelihood of confusion. TMEP §1207.01(d)(vii); *DuPont*, 476 F.2d at 1361 (CCPA 1973) (“type of buyer to whom sales are made is a relevant factor in a likelihood of confusion analysis”). Courts have even found that the sophistication of the class of prospective purchasers can be the most critical factor in a likelihood of confusion analysis. *See Astra Pharmaceutical Products, Inc. v. Beckman Instruments, Inc.*, 718 F.2d 1201, 1206, 220 U.S.P.Q. 786 (1st Cir. 1983).

In order for a likelihood of confusion to exist, there must be confusion in the mind of the relevant purchaser for the product at issue and sophisticated purchasers are generally less likely to be confused. *See, Continental Plastic Containers v. Owens Brockway Plastic Prods., Inc.*, 141 F.3d 1073, 1081, 46 U.S.P.Q.2d 1277, 1282 (Fed. Cir. 1998); *Electronic Design & Sales, Inc. v. Electronic Data Sys., Corp.*, 954 F.2d 713, 716-717, 21 U.S.P.Q.2d 1388, 1390-91 (Fed. Cir. 1992); *Astra*, 718 F.2d at 1206-1207, 220 U.S.P.Q. at 791 (1st Cir. 1983). When purchasers exercise heightened care in evaluating the relevant products before making purchasing decisions, courts have found there is not a strong likelihood of confusion. *Checkpoint Sys., Inc. v. Check Point Software Techs., Inc.*, 269 F.3d 270, 284, 60 U.S.P.Q.2d 1609 (3d Cir.2001). Further, courts have found that when the purchasers of goods or services are institutional (as opposed to individual purchasers) and expend large sums of money, there is even less likelihood of confusion. *See Calypso Technology, Inc. v. Calypso Capital Management, LP*, 100 U.S.P.Q.2d

1213 (TTAB 2011); *See also GB Elec. Inc. v. Thomas & Betts Corp.*, 1995 WL 795660, at *7, 37 U.S.P.Q.2d 1177 (E.D. Wisc. 1995) (citing *Astra*, 718 F.2d 1201, 1207, 220 U.S.P.Q. 786 (1st Cir. 1983)) (“those who buy for institutional purpose use a heightened degree of care”).

In this case, a great deal of weight should be given to the fact that foodservice institution purchasers are sophisticated and exercise a high degree of care when purchasing goods. In *Astra*, the First Circuit found no likelihood of confusion between ASTRA for a local anesthetic preparation and ASTRA for a computerized blood analyzer machine and placed considerable weight upon the fact that the prospective purchasers of the products were sophisticated. *Astra*, 718 F.2d 1201, 1206-1208, 220 U.S.P.Q. 786 (1st Cir. 1983). Similarly, foodservice institution purchasers, such as restaurants, schools, colleges and universities, hospitals and military installations, tend to buy in large quantities and at bulk prices, and typically expend greater sums of money than the average grocery store shopper. Therefore, institutional purchasers more closely evaluate the source of the products due to the bulk quantities and high expense associated with such quantities. As such, just as in *Astra* and *Calypso*, the sophistication of the relevant purchasers should be considered a critical factor and given great weight in this case.

II. Chicken and frozen fish and seafood are not normally manufactured and produced by the same entity.

The Examining Attorney noted that the respective goods need only be “related in some manner and/or if the circumstances surrounding their marketing [be] such that they could give rise to the mistaken belief that [the goods and/or services] emanate from the same source,” citing *Coach Servs., Inc. v. Triumph Learning LLC*, 668 F.3d 1356, 1369, 101 U.S.P.Q.2d 1713, 1722 (Fed. Cir. 2012). However, it is also important to consider that if the goods or services in question are not related or marketed in such a way that they would be encountered by the same persons in situations that would create the incorrect assumption that they originate from the same

source, then, even if the marks are identical, confusion may not be likely. *See, e.g., In re Thor Tech, Inc.*, 113 U.S.P.Q. 2d 1546, 1551 (TTAB 2015) (finding use of identical marks for towable trailers and trucks not likely to cause confusion given the difference in the nature of the goods and their channels of trade and the high degree of consumer care likely to be exercised by the relevant consumers); TMEP §1207.01(a)(i).

In this case, although chicken and frozen fish and seafood may be distributed to foodservice institutions by the same company, sophisticated foodservice buyers are not likely to think that such goods are manufactured or produced by the same company even if the goods are identified by the same mark. Foodservice institution buyers are sophisticated enough to distinguish between a distributor and the ultimate manufacturer or producer. This is particularly true with respect to chicken and frozen fish and seafood, which are raised and processed in significantly different manners.

In the Final Office Action, the Examining Attorney attached certain “Internet evidence,” stating that the evidence establishes that Applicant’s goods and registrant’s goods are commonly provided/sold by the same entity, under the same brand name, within the “foodservice” industry to “foodservice institutions,” which includes restaurants. *See* Office Action, November 12, 2015. The Examining Attorney also noted that where evidence shows that the goods at issue have complementary uses, and thus are often used together or otherwise purchased by the same purchasers for the same or related purposes, such goods have generally been found to be sufficiently related such that confusion would be likely if they are marketed under the same or similar terms. *Id.*, TSDR p. 1.

It is submitted that although there are a couple of exceptions, the Internet evidence provided by the Examining Attorney is not sufficient to establish that chicken and frozen fish and seafood are normally manufactured or produced by the same entity.

For example, the Marx Foods referenced by the Examining Attorney appears to be a distributor rather than a producer or manufacturer. *See* Office Action, November 12, 2015, TSDR pp. 2-13. The “about” section of the website in question specifically states that “traditionally, we’re a boutique high-end restaurant distributor” but “[n]ow, home chefs like you can buy the finest and freshest foods just like the pro chefs who are driving food trends.” *See* Exhibit A, attached hereto. Furthermore, the website expressly states that “[i]t helps that [they] have great relationships with some of the most innovative chefs and producers in the world.” *Id.* This evidence makes it appear as though Marx Foods is merely a distributor of chicken and seafood, rather than a manufacturer or producer of chicken and seafood.

The Nueske’s reference cited by the Examining Attorney refers to a company that appears to be in the business of smoking meats rather than manufacturing or originally processing meats. *See* Office Action, November 12, 2015, TSDR pp. 14-19. Although the cited website makes reference to “many production improvements,” these improvements appear to be referring to custom-built smokehouses and state-of-the-art packaging equipment. *See* Office Action, November 12, 2015, TSDR p. 18. As such, the evidence makes it appear as though Nueske’s production is related to smoking meats, rather than manufacturing or producing the actual meat itself.

The AdvancePierre Foods reference cited by the Examining Attorney appears to show that the company only sells seafood on its retail product lines. *See* Office Action, November 12, 2015 TSDR pp. 22-27. For example, although the Examining Attorney has made reference to

AdvancePierre selling a Fish Puree to foodservice institution purchasers, upon a recent search of the AdvancePierre product lines sold to foodservice institution purchasers, no such Fish Puree product still exists. *See* Exhibit B, attached hereto. In fact, AdvancePierre seems to only feature three fish products and they are confined to their retail, convenience, and vending product lines. *Id.*

Next, the Examining Attorney provided a reference to Inland Seafood. *See* Office Action, November 12, 2015, TSDR pp. 36-41. Although from the evidence provided it does appear that Inland Seafood may be a processor and/or manufacturer of fish and seafood, it appears to simply be a distributor when it comes to chicken. *See* Exhibit C. It features two brands which are Grassroots Farms and Springer Mountain Farms. Further, it proclaims to be “the largest seafood distributor in the southeast.” *Id.* This evidence, taken together, makes it appear that Inland Seafood may produce seafood, but it simply distributes different brands of chicken.

A reference to B&M Provisions was also made by the Examining Attorney. *See* Office Action, November 12, 2015, TSDR pp. 47-54. Although B&M Provisions appears to have a butcher shop, it too seems to be more of a foodservice distributor rather than a producer and/or manufacturer. Evidence of this can be seen on its website where it proclaims to be “[t]he Lehigh Valley’s Leading Foodservice Distributor.” *Id.*

Thus, the Internet evidence provided by the Examining Attorney does not appear to show that chicken and frozen fish and seafood normally move through the same trade channels from a single manufacturer or producer to foodservice institution purchasers. There may be a few exceptions. For instance, the Metropolitan Meat Seafood & Poultry reference cited by the Examining Attorney states that its “state-of-the-art facility has three separate processing areas

devoted to custom cutting the freshest quality meat, seafood and poultry.” *See* Office Action, November 12, 2015, TSDR pp. 20-21; *See also* Exhibit D, attached hereto. However, Metropolitan expressly states it is “the Mid-Atlantic’s leading 3rd generation family-run and operated center-of-the-plate and specialty food distributor” and has a list of featured suppliers. *See* Office Action, November 12, 2015, TSDR pp. 21-22. Thus, even though this company has processing areas for poultry and seafood, there is still some question as to whether it is actually a producer or manufacturer of the poultry and seafood itself or merely a distributor as it proclaims.

The Examining Attorney referenced Wholey, which appears as though it may produce both chicken and seafood. *See* Office Action, November 12, 2015, TSDR pp. 42-46. Although, on its face, it may appear to produce both chicken and seafood, there is still some question as to whether that is the case. The website evidences that it sells a brand of chicken, Gerbers, thereby raising the question of whether or not it actually manufactures and/or produces both chicken and seafood. *See* Exhibit E.

Nonetheless, even if the evidence cited by the Examining Attorney does establish that a few companies may be manufacturers or producers of both chicken and frozen fish and seafood, this evidence is not sufficient to show that chicken and frozen fish and seafood are normally manufactured or produced by the same Company.

Finally, the Examining Attorney referenced two different trademark registrations in an attempt to show that there are third-party marks that are registered for use in connection with the same or similar goods as those of both Applicant and the owner of the Cited Registration. *See* Office Action, November 12, 2015, TSDR pp. 1 and 28-32. However, both of these marks appear to be used in connection with foodservice distributors rather than manufacturers or producers. For instance, one registration is for GOLBON, which proclaims to be “a leader

within the foodservice distribution industry with the power of 200-plus independent distributors.” *See* Exhibit F. The second mark referenced is for SMARTFARE, which is owned by Good Source Solutions. The Good Source Solutions website indicates that it is “a world-class foodservice distributor.” *See* Exhibit G.

Thus, when all of the Examining Attorney’s evidence is taken together, it does not appear to prove that chicken and frozen fish and seafood are normally manufactured or produced by the same entity. At least many of the references cited by the Examining Attorney appear to be directed to foodservice distributors rather than manufacturers or producers.

On the other hand, the evidence submitted by Applicant does show that chicken and frozen fish and seafood are not normally manufactured or produced by the same entity. Applicant does not produce and market frozen fish and seafood. Similarly, based on its website, the owner of the Cited Registration does not produce and sell chicken. *See* Exhibit A of Response to Office Action, November 4, 2015, TSDR p. 2. Applicant produces and markets chicken, beef, pork, prepared foods and other products. The owner of the Cited Registration, Ruggiero Seafood, is primarily a seafood processing company.

In fact, to Applicant’s knowledge, none of its primary competitors in the chicken industry sell frozen fish and seafood. For example, at the time of Applicant’s last response, the websites of Perdue Farms, Sanderson Farms, Pilgrim’s Pride, and Foster Farms, all marketers and producers of chicken, do not indicate that the companies sell frozen fish or seafood. *See* Exhibit B of Response to Office Action, November 4, 2015, TSDR pp. 3-8.

Thus, the differences between chicken and frozen fish and seafood and the manner in which they are produced together with the evidence of record that shows that chicken and frozen

fish and seafood are not normally manufactured or produced by the same company weighs against a finding of a likelihood of confusion.

III. The Cited Registration is suggestive, and, as such, should be afforded less protection than an arbitrary, fanciful mark.

An additional factor that should be taken into account is the amount of protection afforded to the Cited Registration. “Trademarks containing commonly used words and highly suggestive or descriptive words are generally considered as weak marks that are afforded less protection than that accorded an arbitrary or coined word.” *In re Surgical Specialties Corporation (US), Inc.*, 2015 WL 9702633, at *9 (TTAB 2015). The mark RED LABEL is not the company name of Applicant, and RED LABEL is not the company name of the owner of the Cited Registration. In fact, the phrase “RED LABEL” is suggestive of a particular grade or quality of product in a particular product line, e.g., “red label,” “blue label,” etc. Since RED LABEL is suggestive of the quality or particular grade of the product, relevant purchasers, particularly foodservice buyers, will not give it a great deal of weight as a source indicator. Thus, this factor also weighs against a finding of likelihood of confusion in this case.

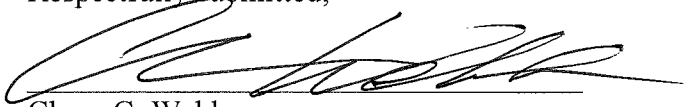
CONCLUSION

In view of the foregoing, Applicant’s Mark is not likely to cause confusion with the mark of the Cited Registration because: (1) the goods corresponding to Applicant’s Mark are limited to sales to foodservice institutions, which are significantly different from end consumers and they are more sophisticated purchasers for their institutions; (2) chicken and frozen fish and seafood are not normally manufactured or produced by the same company; and (3) the mark of the Cited Registration is suggestive of the quality or grade of a product and therefore should be given a narrower scope of protection.

Even if, for the sake of argument, chicken and frozen fish and seafood do normally move through the same channels of trade, this factor is outweighed by the other factors in this case which favor a finding that confusion is not likely.

Accordingly, Applicant respectfully requests that the Trademark Trial and Appeal Board reverse the Examining Attorney's decision to refuse registration of Applicant's Mark.

Respectfully submitted,

A handwritten signature in black ink, appearing to read 'Chase C. Webb', is written over a horizontal line.

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ABOUT

Press Meet Our Staff Our Mission Testimonials History



Until 2007, our only customers were about 400 of the top restaurant chefs in the country (traditionally, we're a boutique high-end restaurant distributor). Now, home chefs like you can buy the finest and freshest foods just like the pro chefs who are driving food trends. Our goal is to supply you with the ingredients to make memorable dining experiences ... in your home.

We're a family business...the 5th generation to be exact. Things have certainly changed since 1895, but our desire to provide the finest and freshest foods to our customers hasn't. Frank, Justin, Keith and Garrett Marx and their small staff work with the foragers, farmers, fishermen and artisans to supply you with the best. We welcome you into our family.

We are guided by the following principles:

BE DELICIOUS. Supplying you with the finest and the freshest is our top priority.

Foresee Food Trends. There are so many thousands of food products out there. We'll offer what's hot now. But it is more important to us to find the exciting new food products of tomorrow. Ironically, this often means rediscovering the heirloom and heritage products of yesterday. It helps that we have great relationships with some of the most innovative chefs and producers in the world.

Sell the Star of the Meal. We are dedicated to finding the very best foods and bringing them to you. We will never sell conventional ground beef or plain ketchup in bulk. What you can buy from us is the center of the plate, the conversation piece of the meal, or that hidden ingredient that takes a dish's flavor profile to a new level of complexity.

Talk to Customers. Listen too. We are not your typical Internet company. When you call us during business hours, we'll pick up the phone, we'll take special requests, we'll answer your questions, and if we don't know the answer, we'll tell you so and then go find the answer for you. Go ahead...call or email us. Please.

Be Authentic & Transparent. Did you know that the milk in the picture on most cereal boxes is actually Elmers glue? We think that's disgusting. We took all the photos on our site...and, then, we ate the food. Or, rather, we savored it with a glass or two of wine (yes, our office is really fun to work in...especially on photo days!). But authentic photography is only part of it.

Authenticity guides our decisions about what products to sell, how to write about them, how we talk to you when you call with questions, and just about everything else. We also try as hard as possible to be transparent. We'll give you as much information as possible about our foods so that you can make educated food purchasing decisions depending on your health goals and food politics.

Connect You to the Source. You'd be surprised how much of a difference shipping food directly from the supplier to you makes in terms of higher food quality and lower prices. Why pay to have your food sit in several warehouses and travel from company to company when we can simply ship it directly to you from the people who packed it?



Products

Refine by

Foodservice

- ☐ Bakery/Cups
- ☐ Boneless Ribs
- ☐ Breaded Beef
- ☐ Breaded Pork
- ☐ Breaded Poultry
- ☐ Burgers
- ☐ Fajita Strips
- ☐ Fully Assembled Sandwiches
- ☐ Meatballs
- ☐ Meatloaf / Salisbury
- ☐ Prepared Meals
- ☐ Prepared Protein
- ☐ Sliced Steak & Chicken
- ☐ Stuffed Chicken Entrees
- ☐ Un-Breaded Beef
- ☐ Un-Breaded Pork
- ☐ Un-Breaded Poultry
- ☐ Veal/Lamb

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Foodservice

AdvancePierre® Foods is a fully integrated manufacturer of value-added proteins, Philly Steaks and handheld sandwiches. We lead the industry with innovative, delicious and satisfying foods that have unparalleled availability to consumers across America. Attention to industry trends and consumer preferences enables us to develop products and programs to meet the needs of foodservice, school, military, retail, warehouse club, vending and convenience store customers. At AdvancePierre® Foods, our employees are customer-focused and committed to excellence at every level, which is why our products offer superior taste and quality at a great value.

 Show entries

Item#	Name	Portion Size (oz)	Portion Per Case	Case Weight (lbs)
No matching records found				

Showing 0 to 0 of 0 entries (filtered from 858 total entries)

[Previous](#) [Next](#)



Products

Refine by

All Other

- ☐ Other
☐ Steak-EZE

Fast Fixin'

- ☐ Fast Fixin'
☐ Fast Fixin' Restaurant Style

Sandwiches – Lunch & Dinner

- ☐ Better Bakery
☐ Fast Bites
☐ Pierre Drive Thru

Stuffed Chicken Breasts

- ☐ Barber Foods

Filter

Retail

Show entries

Item#	Name	Portion Size (oz)	Portion Per Case	Case Weight (lbs)
0617	Fast Bites™ Fish And Cheese Sandwich	4.700000	24	7.05

Showing 1 to 1 of 1 entries (filtered from 43 total entries)

[Previous](#) [1](#) [Next](#)



Products

Refine by

Convenience

- ☐ Big AZ
- ☐ Fast Bites
- ☐ Fast Choice
- ☐ Fast Fixin
- ☐ Fastbites
- ☐ Hot 'N' Ready
- ☐ Landshire
- ☐ Mom 'N' Pop's
- ☐ Nathan's Famous
- ☐ Pierre
- ☐ Pizza Parlor Sandwich

[Filter](#)

Convenience & Vending

Show entries

Item#	Name	Portion Size (oz)	Portion Per Case	Case Weight (lbs)
0617	Fast Bites™ Fish And Cheese Sandwich	4.700000	24	7.05
1388	Fast Choice® Fish And Cheese	5.750000	12	4.31

Showing 1 to 2 of 2 entries (filtered from 210 total entries)

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WELCOME TO INLAND SEAFOOD

As the largest seafood distributor in the southeast,
one of the leading packers of Maine lobster, and
one of the most innovative companies in our
industry, Inland Seafood has built its strong

reputation over 35 years by providing quality products to our customers; products that are tailored to your needs. We are extremely proud of this long history, and we look forward to continued success for our customers and ourselves!



Featured



2016 Inland Seafood Charlotte Experience

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experience)

inland-  23 May 2016

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ALL NATURAL CHICKEN

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/ [chicken \(/categories/chicken\)](#) / [all natural chicken](#)



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Inland Meat brings you Springer Mountain Farms and Grassroots Farms. Springer Mountain Farms is a family owned business that has been raising chickens in Northeast Georgia for over 40 years. Springer Mountain Farms' chickens are fed only a diet of grains and soybeans; without the use of antibiotics, chemical medicines, hormones, or animal by-products. After diet, another important aspect to a healthy, better tasting bird is providing the highest quality living conditions. In 2001, Springer Mountain Farms asked the American Humane Association to perform independent third-party inspections of their farms to insure that their animals were given the best care possible. In June of 2001, they became the first chicken company in the world to be certified by the American Humane Association. Grassroots Farms do it as good as anyone out there. Their farm in Tattnall County, GA raises Pekin Ducks and the classic Poulet Rouge. These birds are never confined to pens or coops and they are never given hormones, steroids, or antibiotics. These birds peck and forage naturally in pastures which gives their meat a more intense flavor.

Share:



SKU	Name	Size
194199	GRASSROOTS WHOLE CHICKEN	3.5 LB AVERAGE
194314	SPRINGER CHICKEN 8PC CUT	39.5 LB CASE
194315	SPRINGER CHICKEN AIRLINE BREAST	20 LB CASE
194246	SPRINGER CHICKEN BONE IN THIGHS	20 LB CASE

194293	SPRINGER CHICKEN BREAST 4OZ VACUUM PACK	18 LB CASE
194231	SPRINGER CHICKEN BREAST BONELESS SKINLESS	20 LB CASE
194228	SPRINGER CHICKEN BREAST SEA SALT 6/8 OZ FROZEN	20 LBS CASE
194331	SPRINGER CHICKEN CUT WINGS	20 LB CASE
194266	SPRINGER CHICKEN DRUMSTICKS	20 LB CASE
194283	SPRINGER CHICKEN LIVERS	5 LB TUB
194216	SPRINGER CHICKEN SPLIT BREASTS	20 LB CASE
194312	SPRINGER CHICKEN TENDERS FRESH	20 LB CASE
194201	SPRINGER CHICKEN WHOLE BROILERS	40 LB CASE
194318	SPRINGER CHICKEN WHOLE LEGS	20 LB CASE
194226	SPRINGER CHICKEN WHOLE UNDER	40 LB CASE
194287	SPRINGER JUMBO CHICKEN WINGS	20 LB CASE
194241	SPRINGER MOUNTAIN B/S CHICKEN THIGHS	20 LB CASE


Headquarters:

1651 Montreal Circle
Atlanta, GA 30084

Phone: (Phone Number) 800-883-3474 (tel:800-883-3474)

Email: (Email Address) marketing@inlandseafood.com
(mailto:marketing@inlandseafood.com)

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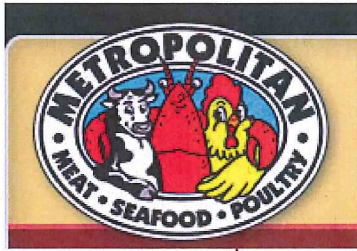
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About Us

Metropolitan Meat, Seafood & Poultry is the Mid-Atlantic's leading 3rd generation family-run and operated center-of-the-plate and specialty food distributor. Located in Landover, Maryland, Metropolitan has been supplying distinguished hotels, restaurants, caterers, country clubs, and retail stores since 1944.

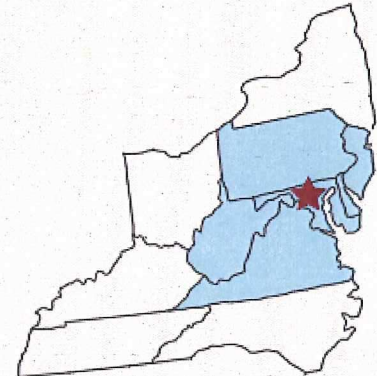
Our state-of-the-art facility has three separate processing areas devoted to custom cutting the freshest quality meat, seafood and poultry. In addition to being USDA inspected and HACCP certified, we have also implemented a quality control system to assure you receive the safest, highest quality products. Our fleet of 60 company-owned and maintained custom built refrigerated trucks helps to ensure that commitment.

Although we specialize in center-of-the-plate products, Metropolitan features a wide variety of specialty and imported items. From all natural and organic meats to American artisan cheeses to hand made hors d'oeuvres, we have the products to meet your needs.

Metropolitan's 24-hour a day ordering procedure eliminates the worry of a cut-off time. We have a sales department staffed with helpful, courteous professionals who are available to assist you Monday through Friday from 5am until 8pm (an industry first!). After the close of business, orders can **still** be placed on our answering machine or be faxed in for the next delivery day. Same day emergency delivery service is also available in most areas.

Metropolitan is proud to announce we are licensed distributors of the *Certified Angus Beef®* brand. The *Certified Angus Beef®* brand is a cut above USDA Prime, Choice and Select. Ten quality standards ensure the brand's premium name.

Metropolitan is committed to providing the foodservice industry with extraordinary products combined with unrivaled customer service.


[Our History](#)

When Quality & Service Can't Be Compromised

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 1920 Stanford Ct.
 Landover, MD 20785

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MENU

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WHOLEY
EST. 1912

OUR PITTSBURGH MARKET!

OTHER FAVORITES


Jumbo Chicken Wings
(10 Lb. Avg)

Regular Price: \$41.00

ADD TO

CART


Gerbers All Natural
Boneless Chicken
Breasts (5 Lb. Avg)

Regular Price: \$39.00

ADD TO

CART


Boneless/Skinless
Chicken Breast (5 Lb.
Avg)

Regular Price: \$26.00

ADD TO

CART


Smoked Turkey Wings
(5Lb. Avg)

Regular Price: \$26.00

ADD TO

CART

Over the course of 100-plus years, Wholey Fish Market has expanded to include a range of additional meats, including the versatile chicken. When pressed to come up with yet another easy but satisfying meal for dinner, it's no wonder we all come back to chicken time and time again. And with news reports circling far and wide about the deplorable conditions for chickens raised on some farms, you can take comfort in knowing that a purchase from Wholey means you are not only getting the highest quality poultry available anywhere, you are also supporting trusted American farms – and at unbeatable prices, no less. Trust Wholey for chicken breasts and wings, as well as turkey. And prepare to enjoy the juiciest, most satisfying poultry meals you've ever had.

GOLBON®

Watching out for you is our business

A leader within the foodservice distribution industry with the power of 200-plus independent distributors



How Golbon
can help you

(<http://www.golbon.com/about-us>)



Our Distributor
Members

(<http://www.golbon.com/members/distributors>)

MembersOnly Log in



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Our History

Vision & Mission

Leading The Way for over 50 Years

Formed in 1963 as Bonded Frozen Foods, by Arthur Oppenheimer and Ernest J. Voigt, the company provided foodservice distributors a private label program for premium frozen fruits, vegetables, and potatoes sold through forward warehouses. To reflect the transition into a full service, broad-line purchasing and marketing group for independent foodservice distributors, the company name was changed in 1986 to Golbon. The timeline below shows programs and services added throughout the years to bring Golbon where it is today!

1963 - Bonded Frozen Foods was formed by Arthur Oppenheimer and Ernest J. Voigt with a handful of distributors and suppliers. Bonded Foods provided foodservice distributors a private label program for premium frozen fruits, vegetables, and potatoes sold through forward warehouses.

1986 - Company name changed to Golbon to reflect the transition into a full service, broad-line purchasing and marketing group for independent foodservice distributors.

1987 - PrintSmart was formed to assist distributors in marketing themselves.

1989 - Golbon Training Services was formed to help distributors train their associates.

1993 - Golbon Destinations was developed as an annual week-long trip incentive program for distributor members to exotic and desirable world locations.

1995 - Golbon Protein Advantage was formed to assist distributors purchasing center-of-the-plate products.

1996 - Golbon developed Premier Club, an annual trip incentive program designed to recognize and reward top Golbon distributor members' sales and merchandising associates.

1998 - Golbon Logistics Services was formed to provide distributors with streamlined and expanded logistics at the best possible rates.



FOOD FOR EVERY TASTE & BUDGET

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Since the beginning, our vision was simple – provide cost effective, quality food with exceptional service. Decades later, this vision still motivates us and has made Good Source Solutions a world-class foodservice distributor.